

WASHINGTON AFFAIRS OF GENERAL INTEREST

Opinion Seems Gaining Ground That Taft Will be Nominee of Republi- can Party for Presidency

(United States Press Association).

WASHINGTON, D. C., Jan. 16. — A protest from the Southwest as to the data secured in Colorado, Texas, New Mexico, Arizona, etc., by the Tariff board in reference to the wool, as a basis for revising the tariff, has reached Washington. The Texas Wool Growers association is sponsor for the document and it is believed to have been instigated as a part of the house democrats' plan to hinder that particular branch of tariff legislation, and embarrass the president who is insisting on the accuracy of the work of the board.

Delegate Ralph H. Cameron, of Arizona, is on the job at the capital, and "never happier in his life," he says, notwithstanding he has been defeated for the United States Senate in the new state where the democrats carried everything in the elections. Mr. Cameron has been a power in Washington, and notwithstanding the fact that he went down with his party, is regarded in republican circles as a party leader of Arizona. And the republicans expect to recapture the state in time.

New Mexico's new congressmen are on duty. Mr. Ferguson has fallen to Delegate Andrews' room, while Mr. Curry is located on the first floor of the House office building. When the new senators are chosen next month, New Mexico will be considerable of a factor in legislative affairs of the nation.

If the measure introduced by Representative Carter of Oklahoma, becomes a law, the Secretary of the Interior will have power to grant to local mining corporations or individuals the right to acquire additional acreage from the unleased segregated coal lands of the Choctaw and Chickasaw Nations within the state. The rights proposed are to be extended only to present operators within the state.

Two distinguished ex-congressmen from Minnesota, both of whom were in the front seats where the limelights glare the fiercest, have been in Washington during the week and each of them, Messrs. James Tawney and "Uncle Loren" Fletcher, predict a walk-away for Mr. Taft in Minnesota and throughout the west. Mr. J. Bruce Kremer, of Butte, Mont., while attending the democratic national committee meeting here, expressed the same views.

A bill to further regulate the admission of Chinese and persons of Chinese descent has been introduced by Representative Humphrey of Washington. Under the provisions of the bill all Chinese except officials coming to the United States on business for their government are prohibited.

One of the big newspapers of Washington lays the chief claim of distinction enjoyed by Representative Anthony of Kansas to the number of libel suits he has brought upon the Leavenworth Times, of which he is owner. The Washington reporter, who dug up the story, says that at one time everything young Anthony prepared for his paper, outside of comments on Spring weather, or the songs of the birds, produced a libel suit.

The correspondent of the Journal-Miner was in one of the elevators in the House of Representatives office building a few days since, and as the car started upwards the affairs of the great home newspapers filled his mind. Some one was saying: "This is indeed a fine building—I never have been in it before." Attracted by the question and a friendly tap, I looked straight into the eyes of Andrew Carnegie, and forgetting to ask him for a library for Prescott, I read in the face and voice of the canny old Scotchman, who for the moment was off-guard, a story which columns of the best human interest description could not accurately relate. His little, withered old man, who has spent his millions for libraries, charity, philanthropy and the advancement of the affairs of the world, is not the active, energetic man commonly pictured in the daily press. At the steel investigation little matters involving only a million or two were quite forgotten, and time and again the king of steel turned to his attorneys to refresh his mem-

ory. Occasionally there was a sharp sally, sparkling with humor, thoroughly characteristic, and from these phases in the life of Carnegie, rather than from his usual manner, is the popular impression formed. Carnegie at close range impresses one most with being very old, almost feeble—he has a countenance that fairly shines with benevolence; and next to the great pleasure he finds in his giving, follows the joy of applause that has been heaped upon him by reason of the distribution of his millions.

If any of the great trusts would expend \$14,000,000 in two years and then with the competition of their work in sight by the expenditure of another million—and then with five months' more work required to complete the task—well, if, at this stage of the proceedings, the aforesaid trust would lie down, suspend, turn off 1,100 employees, and close shop, then every trust buster in Congress would jump for a barrel top to howl against the robbery of the stockholders and the "rights of the people." The description hits the great Census Department, where another million was required to finish the work. Congress vetoed one-half of the amount, and the Director promptly sent the accumulation of fourteen millions of dollars expenditures to storage, discharged nearly the entire crew, and announced that only population and agricultural statistics would be completed in detail, while the country will have to be content with "totals," so far as everything else which was to tell the great story of industries, manufactures, etc., of the country is concerned. The Senate voted for an appropriation to finish the Census work, but the Democratic House of Representatives, as a part of their economy plan, would stand for but one-half of the amount, with the result that the Thirteenth Census is to become the great national joke.

The "dove of peace" should be rechristened "Democracy." There's nothing like it in recent history! When any piece of legislation is proposed Oscar Underwood and Champ Clark take all the "boys" in the House of Representatives into a secret caucus and tell them what to do, and if they are not willing, give them a few good-natured cuffs on the ears, after which they appear in the open House and faithfully execute their orders. On top of all this followed the great Jackson day banquet in Washington, wherein Bryan, Woodrow Wilson, Hearst, Clark, Folk and all the rest got together, and pulled off the love-feast of the season. The Republicans are too astonished at the performance for utterance. The wise ones of that party find content in declaring: "We are having our troubles now, and when it comes to lining up for battle we will all be together. But just watch the merry time those democrats will have when their bottled up wrath breaks loose and the explosions take place about nominating time."

THE LITTLE JESSIE MINE WILL GO AHEAD (From Thursday's Daily.)

At the annual meeting yesterday of the Ohio Mines company, an adjournment was taken until the middle of February, consequently but incidental matters were discussed. It is believed, however, that when the next meeting takes place the affairs of the company will be shaped up so that operations can be resumed on a larger scale and on a more practical mining basis than before. It is said that several of the largest stockholders residing in Ohio are arranging for resumption, and when the meeting takes place in this city next month, plans will have been perfected to re-establish the camp.

Included in the Ohio company holdings is the famous Little Jessie mine, which in early days produced several hundred thousand dollars, and on which is situated mechanical facilities with which to conduct immediate development. At other points on the system are many desirable gold properties, with sufficient work done to give the company's interests flattering consideration.

Of Interest to Housekeepers

By Mrs. Mary Little-Paton.

Plain, Palatable, Economical Recipes for Daily,
Practical Use of All Housewives.

Suggestions for Varying the Daily Menu.

Puree of Carrot.
Chipped Beef in Cream Gravy.
Meat cakes, (recipe below.)
Baked Leg of Veal with Dressing.
Lyonnaise Potatoes.
Creamed Cabbage.
Mashed Turnips.
White Grape and Pecan Salad.
Chocolate Cookies.
Apple Pie with Cheese.

Hot Gingerbread.

Cream one cup sugar, two tablespoonfuls Cottoleone and one egg together. Add one cup New Orleans Molasses, one cup boiling water in which has been dissolved one level teaspoonful soda. Before stirring, add three cups of flour sifted with three teaspoonfuls baking powder, and one level tablespoonful ginger. Beat well and bake in a moderate oven about thirty minutes.

For molasses cake leave out the ginger.

Baked Apple, Filled

Pare and core large, tart apples. Place in a dripping pan, fill with nuts and pour over them a white syrup. Serve with whipped cream.

Bacon and Bananas

Select very ripe bananas (those with the skin black). Peel them and cut in half lengthwise, salt. Fry slices of bacon. Remove from the skillet and fry the bananas in the grease. This makes a delicious dish for breakfast or luncheon.

Meat Cakes.

For left-over meat and potatoes. Cut left-over beef and potato in the meat grinder. Add beaten egg, some bread or cracker crumbs, canned milk or cream, salt and pepper. Mix all together, form into round flat cakes and fry a nice brown. These cakes are improved by dipping in beaten egg and rolling in crumbs.

Mashed Potatoes

Boil sliced potatoes until tender. Drain the water into a basin. Mash the potatoes, salt and pepper together, then add milk, one-third canned milk and two-thirds potato water. Beat until light. This recipe requires no butter and makes the potatoes light and tasty.

Baked Beans

Boil one quart of small, white beans until tender. Lift with a skimmer into a baking dish. Into the water which the beans were cooked, put ½ cup molasses and ½ cup of sugar, 1 heaping tablespoonful mustard, two tablespoonfuls salt, mixed thoroughly together. Boil this five or ten minutes then pour over the beans. Slice salt pork over the top and bake in a hot oven from one to three hours.

Individual Shortcake

(For left-over fruit and biscuits.) Heat left-over baking powder biscuits in the oven by placing a damp cloth over the pan. Boil left-over fruit sauce with sugar to make a syrup. Split and butter the biscuits and pour the fruit over each half. Serve in individual dishes.

From a thorough trial in various parts of the United States, the writer finds that in many cases a good brand of canned milk is better and much cheaper. One use is in mashed potatoes. Mix one-third canned milk with two-thirds water in which the potatoes are boiled. Also for mixing pancakes, biscuit, soup and gravy use one-fourth milk and three-fourths potato water.

Do not throw away and left-over gravy, meat, potatoes, vegetables or bones from which the meat has been cut. Put them all in a large kettle together with broth from pot roast or soup bone, thinned with water in which vegetables or potatoes have been cooked. Let simmer for hours. This will make a nutritious, palatable soup and use all "odds and ends."

Cheese and many quite unusual foods have been successfully used. The food chopper is labor-saving for cutting meat, vegetables, fried potatoes and other things desired for the soup.

Suggestions for Varying the Daily Menu.

Chestnut Soup.
Pork Sausage.
Boiled fresh Beef Tongue.
Hamburger Steak, Spanish Sauce.
Saratoga Chips.
Spaghetti with Cheese.

Sweet Potatoes, Mashed.
Tomato-Celery-Apple Salad.
Peach Pie.
Hot Gingerbread.

Grape-Nut Muffins

1 cup grape-nuts soaked about fifteen minutes in one cup of milk. Add two beaten eggs, one tablespoonful butter or Cottoleone, one tablespoonful sugar, one large heaping tablespoonful baking powder, little salt, one cup flour. Bake slowly twenty minutes in greased muffin pans.

Salmon Cakes

To one small can salmon add one pint cold mashed potato (or hot boiled ones if necessary), one egg well beaten, or yolks of two and save the whites for meringue, one cup bread crumbs, milk or cream to mix. Wet the hands before rolling the cakes. Fry in skillet or put in oven on tin with hot melted grease.

Scalloped Egg Plant

Pare and slice the egg plants into cold salted water. Let stand two or more hours. Boil until tender, drain and mash. Mix with bread or cracker crumbs, milk, salt, pepper or paprika and small chunks of butter. Put into a baking dish, cover with crumbs soaked in milk and bake slowly until well browned.

Clam Chowder.

Open a can of clams and pour off the liquor, strain and set aside. Look over clams carefully and put into a kettle with some boiling water. Let these boil until quite soft then add raw potatoes cut in small cubes, and the clam broth. Boil again until the potatoes are cooked, then add some canned milk or thick cream, a little butter, salt and pepper, also celery seed if desired, and boil a few moments longer. Serve very hot, with crackers or croutons.

Jellied Meat.

One box Lemon Jello, about four cups meat chopped fine, few cucumber pickles, two hard boiled eggs. Pour one pint of boiling water over the Jello and stir until dissolved. Mix meat into this, also the pickles sliced or chopped fine. Add a little salt and pepper. In a mould (a bread tin will do), lay the slices of hard boiled egg in the bottom and pack in the mixture. Put in a cool place to harden.

Before serving, loosen the sides with a thin knife and by spreading the sides of the mould a trifle the loaf will fall out on to a platter easily. This is very nice for luncheon or sliced thin for sandwiches, cutting bread the same size as the slice of jellied meat.

Grape Salad

Split large white grapes and seed them. Cut up a large apple or two into small pieces. Add chopped nuts and a few cherries. Cover with mayonnaise containing olive oil, and serve on lettuce leaves.

Baking Powder Biscuit

One quart of "soft wheat" flour sifted with four heaping teaspoonfuls good baking powder. Add two tablespoonfuls Cottoleone or butter, three teaspoonfuls salt, three tablespoonfuls sugar and milk to make a stiff dough. Knead for five minutes (same as light bread). Cut in rounds and let rise twenty or thirty minutes. Bake ten minutes in a hot oven.

For cooking rice put it in a large quantity of strong salted water. This allows the rice kernels to keep moving and the rice will not stick or burn down. It can be easily drained or the water allowed to boil off by close watching at the last. This leaves each grain whole.

Pieces of left-over steak are delicious to serve for another meal, if dipped in eggs and milk, seasoned well, then in bread or cracker crumbs and fried.

A strainer should be used to make flour and liquid mixtures smooth.

Always keep butter and milk closely covered. Their absorbing qualities are greater than is generally realized.

Suggestions for Varying the Daily Menu.

Lamb Bouillon.
Lamb Chops.
Sweetbreads.
Boiled Ham.
Beets, boiled or baked.
Succotash.
Lobster Salad.

Cherry Sauce.
Cream Puffs.

Nut Muffins

Mix 1½ cups bread flour,
1 tablespoonful sugar,
3 teaspoonfuls baking powder,
¾ teaspoonful salt.
Work in 2 tablespoonfuls butter and 1 tablespoonful lard with the finger tips, then add ¾ cup milk and ¾ cup walnut meats cut in small pieces. Bake in small gem pans in a quick oven. Serve with orange marmalade or jam.

Scalloped Veal or Chicken

Use equal parts of cracker or bread crumbs and chopped veal or chicken. Season with salt, pepper and butter. Add cream or milk and mix thoroughly. Place in a baking dish, sprinkle the top with crumbs and bits of butter. Bake in a hot oven until it boils well.

Welsh Rarebit

One-half pound of cheese, two eggs, one tablespoonful butter, one-half cup of cream or canned milk, salt. Break the cheese into small bits, put into milk and heat, stirring constantly. Add the beaten eggs, butter and salt. Cook until it thickens. Serve on salted wafers, or pieces of toast-bread. Stale beer can be substituted for the cream.

Jellied Pickles

Slice sweet cucumber pickles thin. To the contents of one package Lemon Jello add one and one-half cups boiling water. When dissolved, put the pickles in and set aside to cool. If this is made in a large shallow dish and turned out on a large plate it makes a much more attractive dish than plain pickles, and tastes better as well.

Salmon Salad

Remove the bones and skin from one can of salmon. Mix with chopped tart apples and mayonnaise containing olive oil and a little celery seed. Serve on lettuce leaves.

Sweet Potato Croquettes

To one pint of mashed sweet potato add one teaspoonful salt, two tablespoonfuls butter, one beaten egg, three tablespoonfuls of blanched and finely chopped almonds, enough hot cream to make right to handle. When cool, shape and cover with crumbs, then beaten egg and crumbs again. Fry in deep fat.

Corn Fritters

One cup of flour sifted with one heaping tablespoonful baking powder, one-half can of corn, one-half cup of milk, one tablespoonful butter or Cottoleone, one beaten egg, one tablespoonful sugar, one teaspoonful salt, one-fourth teaspoonful pepper. Make a smooth batter with the flour and milk. Add the corn, salt, pepper and sugar to this and beat vigorously. Add the butter, melted, and beat again. Beat the white of the egg and add the yolk and beat again stir this into the batter. Fry in deep fat in a skillet. If too thin add more flour.

Coffee Custard

Mix one egg with a cup of freshly-ground coffee. Pour on it one pint of boiling water; boil five minutes. Pour it through a strainer into a sauce pan. Add a pint of rich milk or cream and boil. Pour this boiling mixture over five or six beaten eggs. Set in boiling water and stir until it thickens. Pour into custard cups.

Add one teaspoonful of cold water and a few grains of salt to the white of each egg for beating. This will bring excellent results. The ingredients, bowl and egg beater must be very cold. Add sugar in very small quantities to the white of egg when beating for meringue.

Vinegar added to the water in boiling or baking meats makes them very tender. Proportion—tablespoonful of vinegar to any quantity of water.

To remove egg stains from silver rub with salt.

The pancake turner is useful in many ways, such as removing fried eggs from the skillet, lifting pies and light dishes from the oven, also raising hot biscuits or cake from the pan.

Suggestions for Varying the Daily Menu.

Cream of Corn.
Minced Ham on Toast.
Veal Stew with Dumplings.
Frankfurters and Sauerkraut.
French Fried Potatoes.
Baked Squash.
Boiled Egg and Onion Salad.
Batter Pudding.
Blackberry Cobbler.

Cream of Tomato

Contents of one can of tomatoes strained. Put to boil with pinch of

much rich milk as tomato juice boiled in another sauce pan. When both are boiling put the tomato into the milk. Let boil and add salt and pepper taste. Do not put the seasoning until the tomato has been added to the milk and boiled. If these directions are followed the soup will be curdled.

Breaded Beef Steak

Cut beef steak, (round or flank) into strips. Dip in beaten egg and milk seasoned highly with salt and pepper, then in cracker and bread crumbs, and fry in good quantity of grease.

Potato Cakes

Cold mashed potato, flour (about one-half cup to pint of potato) to spoonful baking powder, a beaten egg, salt, pepper, a little cream of milk. Mix all thoroughly, form in cakes, and fry in grease. (Drippings are good.)

Doughnuts

2 cups sugar, one and one-third cups sour milk, 3 eggs, 4 tablespoonfuls butter, 1 teaspoonful soda, salt and spice. Flour for soft dough with half the usual quantity of baking powder added, (about four cups). Roll about one-half inch thick. Cut and fry in lard or Cottoleone.

Dumplings

One quart of flour, sifted with flour heaping teaspoonful of baking powder, one egg, two teaspoonfuls of salt, tablespoonful of shortening. Wet with milk to a very stiff dough. Roll to about half or three-quarters of an inch thickness, cut with a small biscuit cutter and drop in the meat kettle. Be sure there is plenty of water on the meat. Let the dumplings steam twenty-five minutes without raising the kettle cover.

Pineapple and Marshmallow Salad

Cut slices of pineapple into cubes and marshmallows into quarters. Place on lettuce leaves and cover with mayonnaise. Chopped nuts and cherries may be added. These add to the taste and beauty of the salad.

Krummer Torte

One pound of dates and one pound shelled English walnuts chopped fine. One cup of sugar, one heaping teaspoonful baking powder, three tablespoonfuls bread crumbs, six eggs. Put yolks with above ingredients, beat whites very light and add last. Mix and bake in two shallow pans twenty minutes. Serve with sweetened, flavored, whipped cream.

Potatoes to be baked should be soaked in warm water before washing. Use a stiff vegetable brush, and the dirt loosened by the warm water will all brush off easily.

Do not wipe dishes except silver, tinware and glasses. Plunge them in boiling water and drain on a board constructed with sideboards, grooved bottom, and a bar across to rest dishes on. Nail this at an angle tipping toward the sink.

The best meat and bread board I know of is a marble slab. This is easily washed, solid and smooth. A real convenience for many uses in the kitchen, and a trial will convince.

In making blackberry cobbler (see suggestion above), use only top crust and cut this with a biscuit cutter. Serve one round crust to each person, with syrup and fruit poured over.

In cooking vegetables such as carrots, celery, turnips, parsnips, cabbage and others excepting beets and sweet potatoes, add a pinch of soda. This improves the flavor and hastens the cooking.

PHOENIX BOOSTERS LEARN ABOUT YAVAPAI

PHOENIX, Ariz., Jan. 17.—With a somewhat revised idea of the extent of Arizona's agricultural resources, Secretary Harry Welch of the Board of Trade returned this morning from Yavapai county. He went to Prescott last week with Frank L. Vandergrift, editor of The Earth, and in the company of several Prescott friends they made an automobile tour of the valleys in Yavapai where agriculture is carried on.

Sunday, Vandergrift, Welch, Malcolm A. Fraser of the Prescott Chamber of Commerce, Supervisor J. W. Stewart and Ed. Meeks went over on Ash and Cottonwood creeks, winding up that night at Jerome. The next day they went down into the Verde valley and in the afternoon returned to Prescott. Tuesday they invaded the Williamson Valley section.

Both Vandergrift and Welch were much surprised by the extent of Yavapai's agricultural resources. Vandergrift was collecting data for a booklet that he will write for the Santa Fe upon agriculture in Yavapai.